

WHAT IS CLAIMED IS:

1. A method of stabilizing the flavor of a fermented malt beverage comprising contacting said beverage with a flavor-stabilizing amount of one or more reductase enzymes, wherein said reductase enzyme is not an oxoaldehyde reductase enzyme.

2. A method of producing a fermented malt beverage, said method comprising

- (a) producing a grain malt;
- (b) producing a wort from said grain malt;
- (c) adding a flavor-stabilizing amount of one or more reductase enzymes wherein said reductase enzyme is not an oxoaldehyde reductase enzyme;
- (d) fermenting said wort to produce a fermented malt beverage;
- (e) processing said fermented malt beverage to produce a processed fermented malt beverage; and
- (f) packaging said processed fermented malt beverage.

3. The method of claim 1 or claim 2, wherein said reductase enzyme is an oxidoreductase enzyme.

4. The method of claim 3, wherein said oxidoreductase enzyme is selected from the group consisting of an aldehyde reductase enzyme, a keto reductase enzyme, an acetyl reductase enzyme, a primary aminoreductase enzyme, a secondary aminoreductase enzyme and an NADPH-dependent oxidoreductase enzyme.

5. The method of claim 2, wherein said reductase enzyme is added to said wort prior to said fermentation step.

6. The method of claim 2, wherein said reductase enzyme is added to said fermented malt beverage prior to said processing step.

7. The method of claim 2, wherein said reductase enzyme is added to said processed fermented malt beverage prior to said packaging step.

5 8. The method of claim 2, wherein said reductase enzyme is immobilized on a solid support.

9. The method of claim 8, wherein said solid support further comprises at least one enzyme cofactor.

10 10. The method of claim 9, wherein said enzyme cofactor is NADH or NADPH.

11. A genetically modified host cell producing enhanced amounts of at least one reductase enzyme as compared to cells of the wild-type strain of said host cell, wherein said reductase enzyme is not an oxoaldehyde reductase enzyme.

15 12. The host cell of claim 11, wherein said reductase enzyme is an oxidoreductase enzyme.

20 13. The host cell of claim 12, wherein said oxidoreductase enzyme is selected from the group consisting of an aldehyde reductase enzyme, a keto reductase enzyme, an acetyl reductase enzyme, a primary aminoreductase enzyme, a secondary aminoreductase enzyme and an NADPH-dependent oxidoreductase enzyme.

14. The host cell of claim 13, wherein said oxidoreductase enzyme is an NADPH-dependent oxidoreductase enzyme.

15. The host cell of claim 11, wherein said host cell is a yeast cell, a bacterial cell, an animal cell or a plant cell.

16. The host cell of claim 15, wherein said yeast cell is a *Saccharomyces* spp. cell.

17. The host cell of claim 16, wherein said yeast cell is a *Saccharomyces cerevisiae* or a *Saccharomyces carlsbergensis* cell.

18. The host cell of claim 15, wherein said bacterial cell is an *E. coli* cell.

19. A composition comprising an extract or enzymatic digest of the host cell of claim 11, said composition comprising one or more reductase enzymes that effectively stabilize the flavor of a fermented malt beverage.

20. A method for stabilizing the flavor of a fermented malt beverage comprising contacting said beverage with a flavor-stabilizing amount of the extract or enzymatic digest of claim 19.

21. The method of claim 1 or claim 2, wherein said reductase enzyme is substantially purified.

22. The method of claim 1 or claim 2, wherein said fermented malt beverage is beer.

23. The method of claim 1 or claim 2, wherein said reductase enzyme is produced by a yeast cell.

24. The method of claim 23, wherein said yeast cell is a *Saccharomyces* spp. cell.

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25. The method of claim 24, wherein said yeast cell is a *Saccharomyces cerevisiae* cell or a *Saccharomyces carlsbergensis* cell.

26. The method of claim 23, wherein said yeast cell has been genetically modified to permit the enhanced production of one or more reductase enzymes which effectively stabilize the flavor of a fermented malt beverage.

27. A fermented malt beverage in which the flavor of said beverage has been stabilized according to the method of claim 1.

28. A fermented malt beverage in which the flavor of said beverage has been stabilized according to the method of claim 20.

29. A fermented malt beverage produced according to the method of claim 2.

30. The fermented malt beverage of any one of claims 27-29, wherein said beverage is beer.